

Kentucky Holiday Recipes

Turkey (The Brown Hotel)

- 15 pound thawed turkey with neck and gizzards removed
- 1 pound soft unsalted butter
- 2 tablespoons chopped fresh garlic
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh rosemary
- 2 teaspoons dried sage
- 1 teaspoon salt
- 1 teaspoon ground pepper

Remove neck and gizzards from turkey cavity, save if using them in the gravy.

Rinse turkey inside and out thoroughly and pat dry with a clean cloth or paper towel.

Season inside of turkey with salt and pepper (Note: it's best to mix salt and pepper together before applying to turkey).

In a mixing bowl, place butter, garlic, and herbs together and mix well.

Place turkey in a roasting pan breast side up. Pull back wings and tuck them behind the turkey.

Coat the entire turkey with the butter mixture. Pull up the skin so you can apply the butter between the skin and the muscle. It's ok to leave chunks of butter under the skin.

Place turkey on rack and place back in the roasting pan.

If you do not have a rack, you can use whole large carrots and half cut onions to prop up your turkey.

Place 2 cups of water in bottom of roasting pan and cover turkey loosely with aluminum foil. Cook at 350 degrees.

Baste turkey with juices from the pan and cook until the turkey reaches 170 degrees internal temperature (approximately 3.5 hours).

Remove from oven and let rest 30 to 40 minutes before serving.

Natural Pan Gravy (The Brown Hotel)

Makes: 4 cups

- ½ cup butter
- ½ cup all-purpose flour
- 1 teaspoon white ground pepper
- 4 cups turkey stock or chicken stock (Swanson's), heated

In a sauce pot melt the butter on medium heat.

Add flour and mix until flour has absorbed all the butter.

Add stock slowly into butter and flour and stir until a smooth finish. Bring to a simmer and stir out the lumps.

Season with pepper and serve immediately. (Note) If gravy is too thick, you can add more hot stock until desired thickness is reached.

If you are using the turkey gizzards and necks (optional), you must boil them in a pot of 1 teaspoon salt and 6 cups water for 1 hour and let cool. Grind in food processor and add to finished gravy.